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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/578,223	01/04/2007	Susumu Yamaguchi	4600-0121PUS1	8401
2292 7590 03/17/2011 BIRCH STEWART KOLASCH & BIRCH PO BOX 747 EALL S CHURCH, VA 22040 0747			EXAMINER	
			MUKHOPADHYAY, BHASKAR	
FALLS CHURCH, VA 22040-0747			ART UNIT	PAPER NUMBER
			1789	
			NOTIFICATION DATE	DELIVERY MODE
			03/17/2011	ELECTRONIC

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

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	Application No.	Applicant(s)			
	10/578,223	YAMAGUCHI ET AL.			
Office Action Summary	Examiner	Art Unit			
	BHASKAR MUKHOPADHYAY	1789			
The MAILING DATE of this communication app Period for Reply	pears on the cover sheet with the	correspondence address			
A SHORTENED STATUTORY PERIOD FOR REPL WHICHEVER IS LONGER, FROM THE MAILING D - Extensions of time may be available under the provisions of 37 CFR 1.1 after SIX (6) MONTHS from the mailing date of this communication. - If NO period for reply is specified above, the maximum statutory period - Failure to reply within the set or extended period for reply will, by statute Any reply received by the Office later than three months after the mailing earned patent term adjustment. See 37 CFR 1.704(b).	ATE OF THIS COMMUNICATIO 36(a). In no event, however, may a reply be till will apply and will expire SIX (6) MONTHS from e, cause the application to become ABANDONE	N. mely filed n the mailing date of this communication. ED (35 U.S.C. § 133).			
Status					
 1) ☐ Responsive to communication(s) filed on 22 F 2a) ☐ This action is FINAL. 2b) ☐ This 3) ☐ Since this application is in condition for allowa closed in accordance with the practice under E 	s action is non-final. nce except for formal matters, pr				
Disposition of Claims					
4) ☐ Claim(s) 14 and 15 is/are pending in the application 4a) Of the above claim(s) is/are withdrays 5) ☐ Claim(s) is/are allowed. 6) ☐ Claim(s) 14 and 15 is/are rejected. 7) ☐ Claim(s) is/are objected to. 8) ☐ Claim(s) are subject to restriction and/or	wn from consideration.				
Application Papers					
9) The specification is objected to by the Examine 10) The drawing(s) filed on is/are: a) accomposed applicant may not request that any objection to the Replacement drawing sheet(s) including the correct 11) The oath or declaration is objected to by the Example 11.	epted or b) objected to by the drawing(s) be held in abeyance. Se tion is required if the drawing(s) is ob	ee 37 CFR 1.85(a). ojected to. See 37 CFR 1.121(d).			
Priority under 35 U.S.C. § 119					
12) Acknowledgment is made of a claim for foreign a) All b) Some * c) None of: 1. Certified copies of the priority document 2. Certified copies of the priority document 3. Copies of the certified copies of the priority application from the International Burea * See the attached detailed Office action for a list	ts have been received. ts have been received in Applicat rity documents have been receiv u (PCT Rule 17.2(a)).	tion No red in this National Stage			
Attachment(s) 1) Notice of References Cited (PTO-892) 2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTO/SB/08)	4)	Oate			
Paper No(s)/Mail Date <u>2/22/2011</u> . 6) Other:					

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DETAILED ACTION

Continued Examination under 37 CFR 1.114

1. A request for continued examination under 37 CFR 1.114, including the fee set forth in 37 CFR 1.17(e), was filed in this application after final rejection. Since this application is eligible for continued examination under 37 CFR 1.114, and the fee set forth in 37 CFR 1.17(e) has been timely paid, the finality of the previous Office action has been withdrawn pursuant to 37 CFR 1.114. Applicant's submission filed on 12/15/2010 has been entered.

Claim Rejections - 35 USC § 103

- 2. The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action.
 - (a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.
- 3. The factual inquiries set forth in Graham v. John Deere Co., 383 U.S. 1,148

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USPQ 459 (1966), that are applied for establishing a background for determining obviousness under 35 U.S.C. 103(a) are summarized as follows:

- a. Determining the scope and contents of the prior art.
- b. Ascertaining the differences between the prior art and the claims at issue.
- c. Resolving the level of ordinary skill in the pertinent art.
- d. Considering objective evidence present in the application indicating obviousness or nonobviousness.
- 4. Claims 14 and 15 are rejected under 35 U.S.C. 103(a) as being unpatentable over Haynes, USPN 5169669 in view of evidence prior art by NPL "Vegetable oil FA composition and in view of Gilbertson, USPN 6166076.
- 5. Regarding claims 14, and 15, Haynes et al. disclose heating cooking oil containing e.g. 99.9% canola oil (col 5, lines 15-20; and claim 5) which is vegetable cooking oil wherein the oil is refined, bleached and deodorized (col 5 lines 30-35) in order to avoid offensive order during cooking (Abstract) in order to make the oil appropriate for use as frying oil (col 5 line 50). There is no explicit disclosure in Haynes et al. of method of cooking foods as claimed. However, although there is no explicit disclosure of cooking foods, given that Haynes et al. disclose cooking oils for frying and heating the oil to frying temperature, it would have been obvious to one of ordinary skill in the art to fry food with the oil and fat in order to produce cooked and fried product.

Haynes et al., however, do not teach about (a) fat and amount of PUFA in the cooking oil and (b) 'enhancing body taste of foods'.

With respect to (a), although there is no specific disclosure in Haynes et al. of unsaturated fatty acid as claimed, it is well known, as evidenced by NPL Vegetable oil that canola oils comprises fats (i.e. palmitic C16:0) and 8-22% linolenic acid (equivalent to e.g. 8%= 80000 ppm) which overlaps the claimed range of 10-100000 ppm to meet claim 14.

With respect to (b), although there is no explicit disclosure in Haynes et al. of enhancing body taste of foods, on the one hand, it is well known as evidenced by Gilbertson that linolenic acid which has 18 carbon atoms (n-6) and 3 double bonds (Abstract; Table 1) has the characteristics of taste stimuli through taste receptor cells and therefore increases the taste receptor cells sensitivity to other stimuli (Abstract) and thus, the method of Haynes would intrinsically enhance the body taste of food. Alternatively, Gilbertson teaches about a method for making various foods with cis polyunsaturated fatty acids (col 2 lines 55-60, e.g. in lines 57-58, 'addition of these fatty acids to foods', known as PUFAs (col 7, line 43, e.g. cis poly unsaturated fatty acids or PUFAs) in order to stimulate taste receptors in the mouth (col 9, lines 10-15). Gilbertson also teaches about fatty acids exhibiting these properties are those having 20 or more carbon atoms for n-3 or 18 or more carbon atoms for n-6 and having 3 or more double bonds, and polyunsaturated fatty acids including arachidonic acid, eicosapentaenoic acid, and docosahexaenoic acid (Abstract; Table 1) and the time for taste receptor cells to return to the "resting" state is longer following fatty acid stimulation than for other taste stimuli and so increases the taste receptor cells sensitivity to other stimuli (Abstract), thus meeting the claimed element "enhancing body taste of foods". The

motivation is to make the food more palatable with the stimulation of taste buds and enhancement of taste (Abstract).

It would have been obvious to one of ordinary skill in the art at the time of invention to include the teaching of NPL Vegetable oil in Gilbertson into Haynes. One of ordinary skill in the art would have been motivated to make the food with the specified PUFA as claimed in order to make food more palatable with the stimulation of taste buds and enhancement of taste (Abstract).

Response to Argument

6. Applicants' arguments have been fully considered but they are moot in view of the new grounds of rejection set forth above.

Conclusion

7. Applicant's amendment necessitated the new ground(s) of rejection presented in this Office action. Accordingly, **THIS ACTION IS MADE FINAL**. See MPEP § 706.07(a). Applicant is reminded of the extension of time policy as set forth in 37 CFR 1.136(a).

A shortened statutory period for reply to this final action is set to expire THREE MONTHS from the mailing date of this action. In the event a first reply is filed within TWO MONTHS of the mailing date of this final action and the advisory action is not mailed until after the end of the THREE-MONTH shortened statutory period, then the

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shortened statutory period will expire on the date the advisory action is mailed, and any extension fee pursuant to 37 CFR 1.136(a) will be calculated from the mailing date of the advisory action. In no event, however, will the statutory period for reply expire later than SIX MONTHS from the date of this final action.

8. Any inquiry concerning the communication or earlier communications from the examiner should be directed to Bhaskar Mukhopadhyay whose telephone number is (571)-270-1139.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Callie Shosho can be reached on (571)-272- 1123. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

/B.M. / Patent Examiner, Art Unit 1789

/Callie E. Shosho/ Supervisory Patent Examiner, Art Unit 1787 Application/Control Number: 10/578,223

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